

Claims

1. Flour based food product comprising a thermostable α -amylase and in-situ modified starch.
- 5 2. Flour based food product according to claim 1 wherein the flour based food product is a wafer, a biscuit or a cracker.
3. Flour based food product according to claim 2 wherein the wafer is a flat wafer, a
10 sugar wafer, or a three dimension shaped wafer.
4. Flour based food product according to one of claims 1 to 3 wherein the α -amylase is present in an amount of 3 to 2500 units per gram of the final dough or batter, preferably 10 to 1000 units per gram of batter
15 5. Wafer according to one of claims 1 to 4 also comprising proteinases and/or xylanases.
6. Flour based food product according to one of claims 1 to 5 comprising gassing
20 agents and/or gas generating microorganisms.
7. Flour based food product according to one of claims 1 to 6 wherein the molecular weight of starch has been reduced or soluble dextrins have been produced.
- 25 8. Flour based food product according to one of claims 1 to 7 wherein the α -amylase is of bacterial, fungal or plants origin.
9. Process for making flour based food product comprising the steps of making a batter or a dough by mixing at least flour, water and a thermostable α -amylase and
30 baking it on at least one hot surface.
10. Process according to claim 9, wherein the alpha-amylase does not pre-treat the batter or the dough.
- 35 11. Process according to claim 9 or claim 10, wherein the flour based food product is a wafer.

12. Process according to one of claims 9 to 11 wherein the flour based food product batter or dough further comprises at least one protease and/or at least one xylanase.

13. Process according to one of one of claims 9 to 12 wherein the batter or dough
5 comprises gassing agents and/or gas generating microorganisms.

14. Use of thermostable α -amylase to manipulate textural attributes of flour based food products from the group consisting of wafers, biscuits and crackers, wherein the alpha-amylase does not pre-treat the flour-based food product..

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15. Use of a thermostable α -amylase according to claim 14 together with at least a gassing agent.

16. Method for modifying starch in a wafer without increasing batter viscosity.

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17. Method according to claim 16 wherein the batter is not sticking to the baking plates.

18. Method according to claim 16 or claim 17 wherein the batter is treated with
20 thermostable α -amylase.